

Personal

Miss Donzella George, of Irvington, Meadmore Tom R. Pugh, Jr., and Stanley Baldwin, of Pamplin, visited Miss Mary Taylor Gills Tuesday.

R. Edward O'Brien is attending the Farmer's Institute at Blacksburg this week.

Mrs. D. A. Connor had the misfortune to break her arm this week.

J. C. Davidson entertained a group of friends over the week-end at "Hemlock Hut," a cabin near the Peaks of Otter. Mrs. L. B. Pittman, of Richmond, and Mrs. R. E. Alvis were chaperones. The party included Misses Margaret Pittman, of Richmond, Kate O'Brien, Cornelia Gills, Emily Harvey, Catherine Gills, Phoebe O'Brien, Mary Taylor Gills, Evelyn Peterson, of George and Watt Abbott, and Miss Robt. son, William Burke, Eddie Coffman, Chas. Farris, Jr., and Daniel Jennings.

Misses Catherine Gills, Eleanor Harwood and Kate and Isabelle O'Brien leave Saturday for a week's stay in Baltimore and Altoona, Pa.

H. W. McKinney had an emergency operation for appendicitis Tuesday morning.

Charles Crawley, who had the misfortune to be accidentally struck with a golf club and is suffering from a broken rib, as a result.

Mrs. H. B. Foster and her two children are visiting Mrs. R. A. Steffans.

Miss Bettie Morris has returned from the hospital in Lynchburg, much improved.

Mr. and Mrs. Jeff Kinney are spending this week-end in Baltimore, being accompanied as far as Washington by Dr. H. B. Foster, of Snow Camp, N. C.

Mr. and Mrs. A. B. Abbott, of Newport News, are spending a few days at their home this week.

Mrs. E. H. Huddle, of Roanoke, spent the week with her sister, Mrs. W. D. Anderson.

Mrs. Anderson left Friday to visit her daughter, Mrs. John R. Crabtree of Tazewell.

Mrs. Annie Hiett and son, Clarence, of Lynchburg, visited Mr. and Mrs. W. D. Anderson Wednesday.

Mr. and Mrs. C. L. Carter, of Tower Hill, were guests at "Wayside Cottage" Sunday.

Mrs. Jack Russell and children, of Redsville, N. C., are visiting Rev. R. E. Redding.

Little Lottie Martin celebrated her fifth birthday Sunday.

Miss Virginia Beard is visiting her sister, Mrs. Lewis Ferguson.

Misses Katherine McElroy, of Wise and Estelle Ironmonger, of Korktown, are visiting Miss Corinne Hancock.

Miss Adeline Dodd, of Pedlar Mills, is visiting her sister, Mrs. G. D. Coffey.

Mrs. Annie Pretlow has been very sick since Saturday.

Miss Virginia O'Brien, of Lynchburg, is visiting at Mrs. W. B. Caldwell's.

Miss Ella Drinkard, of Lynchburg, is a guest in the home of her nephew, A. R. Harwood.

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A \$1 Dinner for 4



Better Breakfasts



Do you realize that you can serve a bird of a dinner at a cost of twenty-five cents per person? No, we're not suggesting the method pictured above, but read the following menu and you'll get the idea.

Chili Con Carne as Gratin
Sliced Cucumbers, in Vinegar, Salt and Pepper
Cottage Pudding with Fruit Sauce
Demi-tasse

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Father DARKLEAF'S Column BY C.H.R.

School teachers had brooms, chalk and contracts handed to them at the auditorium here this morning, and tomorrow John, Helen and Alice will be away to the city room. The contracts call for 10% salary reduction and guarantee of only an eight-month term. So give your teachers and superintendent a break this year and work with them. Bon Voyage!

Well folks, Father Darkleaf has been in your midst exactly one year. One year ago to-day I trooped to town, hung up my hat and rolled up my sleeves.

Since then I've slung a b c's no end and wrought generally for a place in the sun.

You've treated me well and made me feel sorta 'at home' so now I'm just one of you. I'll doubtless be here here when the cows come home.

What with being head usher at the Baptist church and editor of the best newspaper in the county, I feel like an institution, impregnable and infatigable.

Those last are two of my best words.

But, seriously, I wish to thank you for the start you have given me this first year, and pledge you all I've got to make Appomattox and Buckingham "bigger and better."

I like this section. It's real "Virginianish." I like the town. It has a future. Make you, gentle readers, because your hearts are big and your souls are noble.

Father Darkleaf is human. Sometimes I feel discouraged about Appomattox and I gather myself in my editorial chair and concoct an ensemble of carplings and chicanery. Then I get ironed out and call Appomattox the dimple on the cheek of nature. Maybe its the difference between red ink and blue. But after all is said and done I've all for you, our town and section and long as the journalistic quill shall scribble it shall boost and promote what is believes in progress.

And now school opens. Did you know Miss Winnie Davis, of Farmville, is said to be the first public school teacher in this town, with school behind what is now Reynolds' store?

Or did you know the post-office was once near the present clerk's office?

Uncle Spiller says he gets down to work "Blackie" China, a most instructive address and witnessed the initiation service.

Mrs. Burk complimented the condition and work of the local chapter.

Mrs. Pareza Coleman is a local worthy matron. R. G. Anderson associate patron and Mrs. W. L. O